Tequila

Monte Fino



"Worldwide Spirit Company"





Tequila Blanco - Suave



Origin (Blanco Sueve)

A few meters from the oldest archaeological center known to the world of tequila in Amatitan Jalisco, the birthplace of the spirit agave liquor, stands Monte Fino Blanco, which receives its name ORIGIN, precisely because of the geographical and ancestral location of the pre-colonial distillation processes at the Las Juntas Distillery; the place where the best Tequila in Mexico is produced.

Right in that magical and historic place, where in the early hours of the morning the agave is cut, the pineapples are processed and our white tequila is given life, you can see the sunrise which fills the sky with vibrant colors that The waters from the volcano are impregnated with tequila, water that is collected for distillation from Monte Fino and gives rise to the infinite possibilities and perfect artisanal notes that characterize it.

Blanco Orígen, is the beginning of the entire artisan cycle of Tequila Monte Fino; Just like the moment the day dawns, so begins a path that starts from the purity of white and culminates with the transcendence of a majestic ancestral process that awakens the senses and provides a sensation of energy and vitality.

Process: Without acceleration, slow cooking in a traditional masonry oven. It has a pleasant agave flavor, a result of the production process. It has an earthy and mineral body, balanced with citric sweetness.

Fermentation: Based on natural sugars from the heart of the agave.

Colour: Bright silver.

No additives, sweeteners, flavorings, colorings or chemicals.

40° ABV / **100% agave** Blue Tequilana Weber



上海至少6/128501元18931年
BOTTLE:
Monte Fino
Blanco-Suave 750ml
Weight: 1.6kg
Measures:
Height - 26cm
Width - 9.1cm
UPC: 7503026371596

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CASL.
750ml
Units per case: 6 bottles
Weight per case: 7.74 kg
Dimensions:
Height - 26.8cm
Width - 29.8cm
UPC: 7503033081389





Monte fino Reposado (rested) - VT Month

Monte Fino Reposado is the natural evolution that arises from the power and brightness of the sun, when mother earth allows herself to be embraced by light and its intense heat, causing a dance in hydration and exhalation of the process of resting in barrels, for six months. The passage of time favors the ideal color, boldness and intensity that leaves a lasting impression on the palate.

Like the Zenith, it is the solar culmination; Monte Fino Reposado is the highest point of transformation, which is forced in the temporality of a semester to achieve the perfect balance on the horizon of what can be.

Process: Rested for 6 months in French oak barrels from the Napa Valley with medium – intense toasting. Long notes with almond and herbal touches. An accentuated flavor of agave and wood.

Fermentation: Based on natural sugars from the heart of the agave with 4 years of growing.

Color: Soft gold.

No additives, sweeteners, flavorings, colorings or chemicals.

40° ABV / **100% agave** Blue Tequilana Weber





Monte Fino Reposado 750ml

Measures:
Height - 26cm
Width - 9.1cm

UPC: 7503026371619



CASE:

750ml

Units per case: 6 bottles Weight per case: 7.74 kg

Dimensions: Height - 26.8cm Width - 29.8cm

UPC: 7503033081402





Eclipse (Rosa)

Monte fino Rosa is the result of the meeting of two stars, just like in an eclipse, being the moment in which the sun and the moon confront each other in a perfect balance between light and darkness, creating a visual spectacle for the senses.

The union of the original White Tequila with the Cabernet Sauvignon wine barrels, results in the perfect mix of a smooth flavor with final notes of grape, complex and full of depth, being the closest thing to the dance between darkness and light of the day.

White Soft Pink takes identity from the contrast with the evolutionary process of all life on the planet, where it is impossible to exist without having had an origin.

Process: Rested in French oak red wine barrels.

Monte Fino Rosa barrels are left unroasted. allowing the Cabernet to interact directly with the tequila, imparting a subtle pink colour and a light floral finish with hints of red wine.

Fermentation: Based on natural sugars from the heart of the agave. Without acceleration, slow baking in traditional and artisanal masonry oven

Colour: Bright Pink.

additives, sweeteners, flavorings, colorings or chemicals.

> 40° ABV / 100% agave Blue Tequilana Weber



BOTTLE:

Monte Fino Blanco-Rosa 750ml Weight: 1.6kg Measures: Height - 26cm

Width - 9.1cm UPC: 7503026371602 750ml

Units per case: 6 bottles Weight per case: 7.74 kg

CASE:

Dimensions: Height - 26.8cm Width - 29.8cm UPC: 7503033081396







Sunset (Añejo)

Monte Fino Añejo situates us in the last moment of the day with its accentuated notes, when the sun descends on the horizon and the sky is bathed in a warm orange and gold glow just like its color, after having originated in a resplendent day, we shows the essence of this special moment that should be enjoyed as "what had to be and now is"; with a depth aging on the verge of elixir.

Its body, character, notes and aromas allow us to appreciate the culmination of an artisan process that originated in the center of the history of Tequila Amatitán Jalisco, a magical place of unique and symbiotic births between universal elements of earth, air, fire, water and time.

Aging: Double barreled between eighteen and twenty-four months in French oak and American oak.

Taste: Soft on the palate with a strong flavor of agave honey from the oven. Long notes, exceptional softness.

Colour: Dark Gold.

No additives, sweeteners, flavorings, colorings or chemicals.

> 40° ABV / 100% agave Blue Tequilana Weber



BOTTLE:

Monte Fino Añejo 750ml Weight: 1.6kg Measures: Height - 26cm Width - 9.1cm UPC: 7503026371626 750ml

Units per case: 6 bottles Weight per case: 7.74 kg

CASE:

Dimensions: Height - 26.8cm Width - 29.8cm UPC: 7503033081419







Extra Añejo - Transcend (XI years) special edition

Inspired by the beauty of the night, with its dark and deep color. Being the culmination of the phases of the sun and life and in the ancient Egyptian god Anubis, who is associated with the afterlife, the night, the power and value of transcendence.

The legend of Anubis tells of a powerful deity who guided souls through the underworld, helping them to transcend from one life to the next.

As fascinating and transcendent as this special edition has been achieved during four thousand and fifteen laps around the sun, with the aim of being the treasure that you offer once you arrive at the gate of the underworld; which will allow you to transcend.

Monte Fino XI years is the elixir of the gods. that rises above the origins of day and night, with the symbiosis of the magic of the historical and pre-colonial earth, the water that originates in the bowels of mother earth, the transforming fire of its essence and the unharmed time of its maturation.

Let the power of Anubis guide you on a journey of the senses and the soul, and discover the true meaning of transcendence with monte fino XI años.

Aging: Eleven years in French oak barrels from the Napa Valley.

Taste: Provides a pleasant experience on the palate, combining the sweetness of fig and dark cherry, as well as the right amount of spice.

Presentation: Onyx-colored glass bottle, engraved in gold silk screen printing, cap covered by copper and a 24K gold electroformed by hand.

Contained within an ecological leather case, accompanied with accessories for it's tasting.

Color: Intense Gold.

No additives, sweeteners, flavorings, colorings or chemicals.

40° ABV / **100% agave** Blue Tequilana Weber

EQUILA

BOTTLE:
Monte Fino XI 750ml Weight: 1.6kg Measures: Height - 26cm Width - 9.1cm UPC: 7503036144197

	CASE:
× >	750ml Units per case: 3 bottles Weight per case: 9.162 kg Dimensions: Height - 45.7cm Width - 34.5cm UPC: 7503036144194
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